



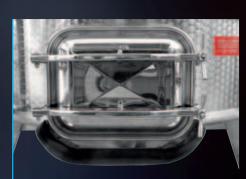
100 hl bare cryomacerator with removable self-discharging drain grate, inclined 30°.



Cryomacerators, temperature-controlled by Termostar, Isotank insulation with a static inner marc separation mechanism



100 hl Criotank with 2 Termotank jackets and door opening mechanism



Marc discharge door



50 hl Criotank with insulated double door



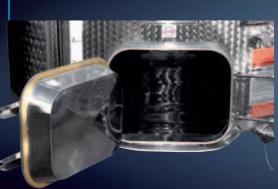
420x530 mm insulated rectangular door

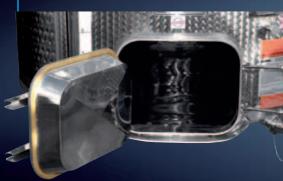
Demountable

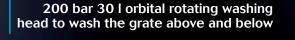
grate, remova-

ble through the

hatchway







50 hl Criotank with

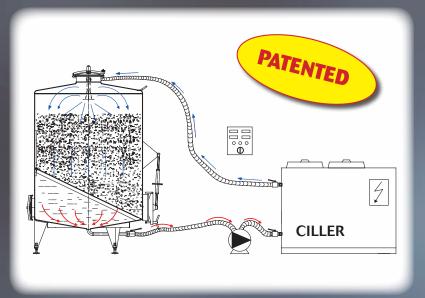
2 Termotank jackets

and door opening mechanism

CRIOTANK

Patented static cryomacerator from 4°C. to 14°C.

Grapes, depending on the variety, can contain large amounts of aromatic substances called terpenes, found in free or glycosylated forms – tied to sugars and consequently not directly perceptible. Extracting the greatest quantity of these substances becomes important in order to obtain wines with greater olfactory fullness and overcome gustative complexities. Low temperatures cause the cell membranes to tear, thus facilitating diffusion of the compounds in the cells that are still whole in the grape and, in particular, those in the skins. Criotank has been designed to implement this technology. Criotank is equipped with a removable inner grate positioned in the lower section and jackets around the entire surface of the cylinder to control the temperature of the pressed grapes.



Scheme for recirculating refrigerated must on the mass of static marc, to be carried out constantly at regular intervals



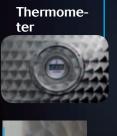
static temperature-controlled cryomacerator for forced refrigerated must recirculation



Rectangular front door with upwards-opening mechanism for discharging the marc



Overhead view of the grate separating the marc from the must, inclined 45° forward





Probe carrier for temperature control



Open rectangular front door for discharging the marc



Dia. 300 mm rear door to clean below the dripping grate



Inside view of the lower part of the dripping grate through the lower hatchway

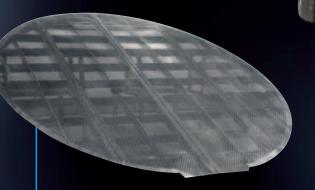


TECNOLOGIE
A third of a century of evolution

Side view showing how the grate is inclined



Front view of the demountable grate that exits from the lower hatchway



Front view of the inclined grate

Criotank with total Termotank jacket to refrigerate and maintain the cryomacerated product at a preset temperature, with pumping over tube